


INDULGENCE
FOOD DESIGN

Cold Canapes

Chardonnay poached chicken + cucumber + spring onion finger sandwiches

Toasted prosciutto + Italian rocket + tomato + Neufchatel + finger sandwiches

Neufchatel + cornichon+ cucumber + lemon floss sandwich square + herbed sesame crust +
black caviar **V**

Leek + zucchini soufflé + salsa verde + fried baby caper + crisp Italian basil **V, GF**

Woodside goats curd + saffron onion + pistachio tarts **V**

Peking duck pancakes with cucumber+ shallot and hoisin **GF**

Smoked tea duck + buttermilk blini + caramelized orange + green scallion + walnut crumble

Tandoori fire grilled SA Gulf King prawn + pickled cucumber raita + crisp coriander **GF**

SA Gulf King prawns + wild Italian rocket aioli + crispy prosciutto + lemon beurre blanc **GF**

Japanese torched Scallops + sashimi Rice + sticky Soy **GF**

Seared Asian Tuna + wilted Bok Choy + yuzu whip + sashimi rice cake + toasted sesame **GF**

Provincial char grilled SA Gulf King prawn + candied tomato Pomodoro **GF**

King fish carpaccio + green onion + beetroot aioli + purple basil + ruby grapefruit vinaigrette
GF

Mini potato rosti + lobster remoulade + fried caper + young beetroot shoot + red coral **GF**

Beetroot risotto cakes + wild rocket + whiskey cured salmon rosette + crème fraiche **GF**

Blue Swimmer crab taco + guacamole

Salted rye crostini + wagyu beef carpaccio + horseradish floss + baby caper + olive tapenade
and mascarpone whip + ripped buffalo mozzarella

Saffron and sage crusted crostini + Vitello tonnato + silver beet + almond pesto **GF**

Rosemary crostini topped with BBQ eye fillet of lamb, spiced pine nut + Persian feta +
saffron onion jam

Sweet pea risotto cake + ripped radicchio + poached chicken bound with a mushroom
duxelles crème fraiche + garnet amaranth **GF**

Hot canapes

- Syrian super green koftas + sweet cherry glaze + lemon yoghurt + kale **Vegan GF**
- Indian spiced aloo bonda + smashed coriander salsa + tamarind chutney **Vegan GF**
- Spinach + pine nut + gruyere tarts + herbed mascarpone **V**
- Smoked salmon tart + dill + caper crème fraiche
- Baby tomato + pesto + chive quiche **V**
- Zucchini + leek croquette + romesco + salsa verde **V**
- Spanish leek + chorizo croquettes + red pepper relish **GF**
- Leek + spiced cauliflower croquette + crisp tarragon + truffled crème **V, GF**
- White bean + silver beet + ricotta malfatti + fried basil **V, GF**
- Braised spinach + Persian feta + paprika crispy spanakopitas **V**
- Pork + veal ricotta meatballs + salsa Verde + Romesco sauce **GF**
- Moroccan spiced lamb koftas + mint and cucumber raita **GF**
- Blue swimmer crab risotto balls + dill + lemon + rose crème fraiche **GF**
- Confit pumpkin risotto balls + thyme + truffle mascarpone **GF**
- Pumpkin + sage risotto balls + red pepper mascarpone + fried kale **V GF**
- Gorgonzola + radicchio and Pernod risotto ball + red banana pepper salsa **V GF**
- French beef bourguignon pies + house made tomato jam
- Spring vegetable pies + cauliflower and potato whip + red pepper relish **V**
- Chicken + leek + white wine béchamel + spiced fruit chutney
- Lamb Rogan josh pie + tamarind drizzle + minted yoghurt
- Provincial chicken, spinach and sage house made sausage rolls with tomato and basil relish
- IFD Moroccan sausage rolls + cumin + tomato relish
- Moroccan spiced + coconut crusted chicken + beurre blanc + lemon aioli **GF**
- Indonesian grilled chicken + caramelised pineapple + lemon yoghurt + coriander lime oil **GF**
- Teriyaki beef skewer + toasted sesame + crisp shallot + coriander **GF**
- Roasted cumin + smoked paprika lamb skewer + minted lamb glaze + red pepper drizzle **GF**
- Chinese Peking duck chestnut + coriander cigar + tom yum drizzle **GF**

Thai prawn wonton + shredded Asian vegetable + toasted sesame + soy glaze
Pork belly dim sum + braised cabbage + sticky soy drizzle
Baby truss tomato, basil pesto, chive and ricotta whip house made mini tart **V**
Garlic + chive + Pernod infused blue swimmer crab bon-bon + rose crème + micro purple
basil and dill aioli
Moroccan lamb, haloumi and mint cigars with a minted cucumber raita
Madras chicken parcels + coriander + roasted peanut sauce **GF**
Eye fillet beef mini mignon + toasted pancetta + bone marrow + Shiraz drizzle **GF**
Pork belly + smoked apple velvet + Chianti glaze + braised red cabbage

Burgers, Toasties, Yiros

American sliders + melted gruyere + tomato relish
Chicken and chorizo sliders + house made tomato jam + English cheddar
Wagyu Beef + chorizo burger + bourbon jam + melted gruyere
'Beserk' pulled pork buns + Asian slaw + Japanese mayonnaise
Vegetarian shredded haloumi burgers + roasted red pepper + Saffron onion jam + wilted
spinach – **V**
Mini croque monsieur (gypsy ham + cheddar cheese+ cornichon)
Mini vegetarian toasties (mushroom + truffle cheddar cheese) **V**
Angus beef burgers with house made tomato jam, melted gruyere on a saffron brioche bun
Pulled Greek lamb yiros + tomato salsa + tzatziki

Grazing

Cheeses, IFD Glazed leg of ham, lavosh, quince paste and seasonal fruits to accompany
platters

Substantial Bowls

Gnocchi + pork veal ragu + salsa verde + pecorino floss

Super green gnocchi + truffle cream + salsa verde + pecorino floss **V**

Asian noodle salad + drunken chicken OR prawn **GF**

Asian noodle salad + rainbow vegetables + drunken chicken /prawn/tofu or beef **GF**

Provincial chicken + herbed rice + pesto **GF**

Aromatic butter chicken + jewelled rice + pappadam crisp **GF**

Spiced vegetable lentil curry + jewelled rice + pappadam crisp **GF**

Indian chicken Madras curry + saffron rice **GF**

Straticcio + truffle + sweet pea + pecorino + rose sauce **V**

Beef bourguignon + buttery smooth potato **GF**

Pasta options - gnocchi, tortellini, spinach ricotta tortellini, spinach ricotta ravioli, beef ravioli, chicken ravioli

All available in gluten free and vegan (except ravioli and tortellini)

Petit four

Dark chocolate + milk Chocolate mousse + hazelnut crème + orange cake+ dark chocolate glaze **GF**

Yuzu lemony tart + Toasted meringue

Crème brulee tart + raspberry + botanicals **GF**

‘Apple of Eden’- spiced apple compote + almond praline crunch

‘Lover’- vanilla bean mousse + dark chocolate mousse + chewy brownie + white choc glaze

GF

Macarons – dark chocolate and raspberry **GF**

Hazelnut + salted caramel tart **GF**

‘Sunkissed’- choc mousse + passionfruit cream+ crunchy coconut biscuit

We would recommend

4 items for 1 hour

6 items for a light snack 1.5-2 hours

8 items for a 2.5 hour cocktail party

10-12 items for a lunch / dinner session 3 hours (not substantial but filling)

14 – 16 items for a substantial lunch or dinner reception 4 hours

Please contact Rebecca on events@indulgencefood.com.au for a prompt quote on a personalised menu.

Please note there is a **\$60.00 + gst** delivery fee if you would like the food delivered without a kitchen hand

Please note **GF** are Gluten free items and **V** are Vegetarian items

[View printable menu](#)

**For more menu inspo visit us on Instagram
[@indulgencefooddesign](#)**